SPECIAL BUFFET



Wed.. Thurs. from 5 - 9pm.....$3.50

$3.95 PER PERSON

Every Friday from 5 - 9pm
Featuring Seafood, Broiled Fish & Meat
Every Saturday from 5 - 9pm
Every Sunday from 12:30 - 8pm
Featuring Roast Beef, Ham

CHILDREN UNDER 12.....$2.25

[Anytime]

Turkey, Fish, many salads, variety relishes, Hot potato varieties, vegetables, desserts Beverage.

No two Buffets the same.

Luncheons and Dinners served from menu at usual hours. Enjoy Prime Rib, Lobster, Steak, Irish Coffee

All prepared to perfection.

Beverages .25

Regular Menu gourmet Feature ––

Roast Long Island Duck with cherry sauce
Friday, Saturday and Sunday only.

Prices Subject To Change Without Notice.

Banquet Facilities for up to 150 people 754-4167

More history on the Frontier House

The small utility room on the third floor was used to fill lamps, bowls emptied, chimneys washed, shoes polished. Whale oil, kerosene lamps, thunder mugs, slop basins, pitchers and wash bowls were stored and cleaned there. Many of the third floor windows have a heavy hook for a rope, this was the early fire escape.

In the 1600's, the people, all through the summer were constantly on guard against the Indians. When cold weather came, the Indians holed up in their lodges and let the whites alone. But after, in late November, there would be a warm spell and a sudden attack would be staged. So it is – they say, that such a warm spell in autumn came to be called

Indian Summer

Frontier House

Built in 1824 - Restored in 1964

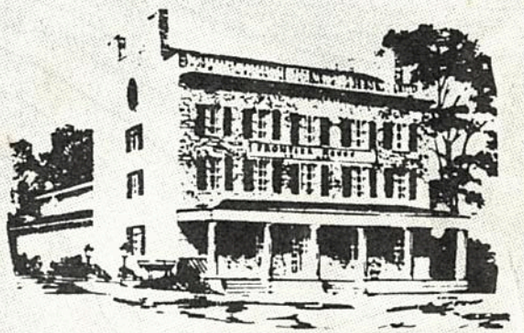
460 CENTER STREET LEWISTON, N.Y.

Telephone 754-4167

The Frontier House now in its 148th year, is the oldest restaurant on the Niagara Frontier. It is a renowned place where General LaFayette danced the Quadrille, where Charles Dickens spent a week-end writing, a place which has been visited by Governor Clinton, Washington Irving, James Fennimore Cooper, John L. Sullivan, Louis Bonaparte, Jenny Lind, the opera singer; President McKinley, the Prince of Wales and many other illustrious persons. Here at the Frontier House are many things to enjoy. Delicious drinks in the distinguished lounge, superb dishes created here only; party rooms, meeting rooms and you may pump the old time piano in the lounge.

Enjoy 18th century stenciling on our walls, done by a team of present day journeymen artists (who used to ride horse-back from door to door).

Early historians say – sailors off ships came to the Frontier House to be married by a pretending man of the cloth in one of the upper rooms, until one day a minister heard of these happenings and decided to take over for himself. Then the girls found out they were really married and made quite a stir about it.



Frontier House

There are fourteen fireplaces, including the stately log burning fireplace in the lounge which comes to life in cold weather.

A huge tunnel goes under the Frontier House as told by old Lewistonians, starting at what is now the St. Peters Sisters Home and running to a house of the seven cellars by the river. Slaves were smuggled across the river and Chinese were smuggled back.

A Bit On Stenciled Walls

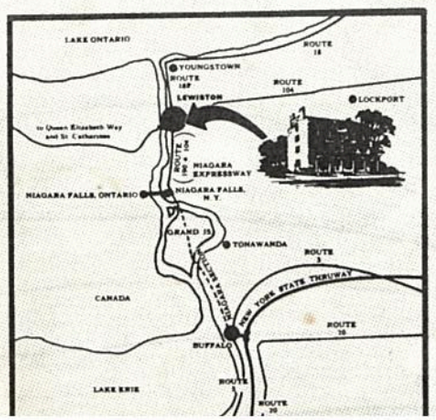
Most stenciled walls have been found in New Hampshire, Vermont or Massachusetts. Around the late 1700's and early 1800's, marbilized woodwork has been found, along with black and white imitation marble floors. Tread and risers were also found marbilized.

Plunkett Fleeson of Philadelphia was the first colonial manufacturer of wallpaper in 1739. Some backgrounds for stenciling were of white plaster, others of soft grey, deep red, canary yellow - with red or green stencils.

Leathern stencils were used in making English flock papers of the eighteenth century.

Stencils cut from old leather were treated with a coat or two of paint applied to keep them flat and stiff.

Major Benjamin Barton owned the Barton Stage Coach Lines. He built the Frontier House in 1824 and it was a stage coach stop over, when Frontiersmen thundered up to the Frontier House in clouds of dust.

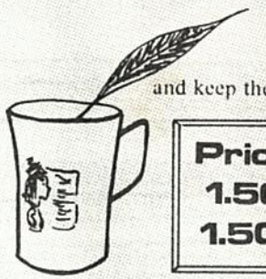


The original thick stone walls in the lounge; the hand hewn beams with wooden pegs showing on the second floor and the spring board dance floor (only one of two in existence in Western N.Y.) may all be appreciated by historical minded diners. The spring board dance floor was built specifically for polkas, rhinelanders and shottishes to give the dancers a big bounce.

FRONTIER HOUSE SPECIAL

As history goes, Katherine Hustler invented the cocktail here.

Try our **Black Jack Noggin Cocktail**



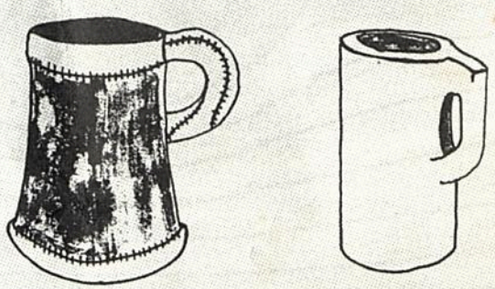
and keep the noggin.

Price -$2.85
1.50 mug only
1.50 drink only

It has been said that Katherine Hustler mixed her brew in a pewter mug and then plucked a tail feather out of a stuffed cock pheasant to stir the drink. Thus the drink "Cocktail" was.

INVENTED

There were wooden noggins and tankards for milk if the family owned a cow. Mugs made of boiled leather were called "Black Jacks".



Black Jack Noggin

Eating and Drinking Customs change with the years.

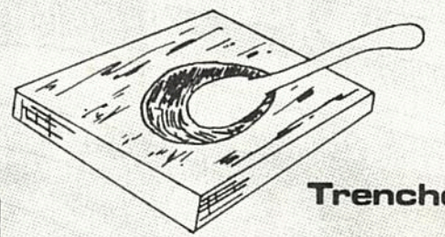
Today we think a man is far gone in sin when he drinks before breakfast; in the 1600's everybody had a morning draft of beer or ale, even children. In time New Englanders changed to hard cider. John Hancock, who signed the Declaration of Independence, had a pint of hard cider every morning before breakfast.

When mealtime came in New England households, the goodman and older boys sat down to the table with their hats on. The custom of wearing hats indoors, even at church, was usual everywhere in the seventeenth century. It lasted until after men began to wear wigs.

The husband sat at the end of the table. The wife sat next to him. The children stood up and ate in silence.

Some folks put the cooking pot on the table and the whole family ate directly from it; but most people ladled the food onto wooden trenchers and ate from them; each trencher being shared by two diners.

A trencher was a wooden slab with a shallow depression hollowed into one side of it. A few families owned large pewter chargers on which they brought food to the table.



Trencher

Menu

APPETIZERS

Marinated Herring 95
with sour cream
Shrimp Cocktail 1.50
Chilled Juices 45
French Onion Soup 75
Broiled with Cheese, Croutons
Frontier's Home Style
Soup Du Jour Cup .40; Bowl .50
Clams Casino (½ doz.) 1.75
(Doz.) 3.00

FROM THE SEAS

SEAFOOD PLATTER 4.50
shrimp, scallops, stuffed clams, fish fingers, filet of sole, lemon wedge, tartar sauce or cocktail sauce
BROILED FLOUNDER 4.00
delicately broiled, served with a butter sauce
SURF & TURF 7.50
Lobster Tail and Strip Steak
LOBSTER TAIL, Single 6.50
LOBSTER TAILS, (2)
Broiled to perfection, lemon butter sauce

ENTREES

BEEF BURGUNDY
Tender pieces of meat simmered in a wine sauce, served in a casserole
SERVED EVERYDAY 4.95

ROAST LONG ISLAND DUCKLING
Bing Cherry Sauce
Roast Duckling served on a bed of rice, glazed with a sauce of giblets and bing cherries
SERVED FRI., SAT. & SUN. 5.50

NEW YORK STRIP STEAK 6.50
from choice western beef
FILET MIGNON (½ lb.) 6.50
garnished with mushrooms
MIXED GRILL 5.00
sausage, liver, bacon, grilled mushrooms, tomato
PORTERHOUSE STEAK (1 lb. & Over) 6.25
ROAST PRIME RIBS OF BEEF 6.50
N.Y. STRIP STEAK SANDWICH 4.50
BABY BEEF LIVER, Bacon and Onions 3.75
Baked Potato or French Fries 50
Mushroom Caps 1.25

ALL DINNERS INCLUDE SALAD BAR

WINES

RED BURGUNDY
WHITE CHABLIS
MATÉUS ROSÉ
LANCER ROSÉ
CHAMPAGNE
Large supply of other
Wines and Cocktails

BEVERAGES

Bottomless Coffee Cup 25
Sanka 25 Milk 25
Irish Coffee 1.25

DESSERTS

ICE CREAM or SHERBET 45
PECAN PIE 65
PARFAITS or SUNDAES 55
FRESH STRAWBERRY PIE 75